Add 0.5 g dry yeast extract

l

Add 2.5 g active dry yeast (Saccharomyces cerevisiae)

OR

Add 2.5 x 10^{12} bacterial cells (Streptococcus lactis or thermophilus)

1

100 g raw and peeled potato slices (1.27 - 1.78 mm thick) washed with water

1

Adjust temperature to 30°C

1

Adjust pH to 6 with a neutralizing agent

1

Incubate at 30°C for 2.5 hr while mixing using a conventional pump to circulate the aqueous medium from bottom to top

1

Wash the potato slices with water

1

Fry with corn oil at 180°C for 2.5 min

FIGURE 2

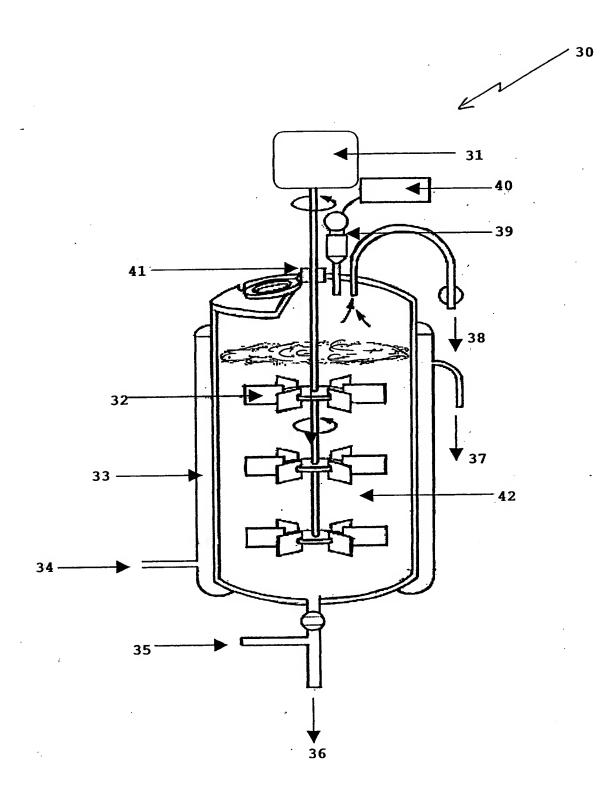


FIGURE 3

1.

Add 0.5 g dry yeast extract

1

Add 2.5 g active dry yeast (Saccharomyces cerevisiae)

OR :

Add 2.5 x 10^{12} bacterial cells (Streptococcus lactis or thermophilus)

1

100 g fabricated potato chip mix with no sugar added

1

Adjust temperature to 30°C

1

Adjust pH to 4 with a neutralizing agent

1

Incubate at 30°C for 2.5 hr while mixing using a regular mixer equipped with an impeller and a shaft

1

Dry and bake at 250°C for 2.5 min in an oven

Add 0.5 g dry yeast extract

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Add 2.5 g active dry yeast (Saccharomyces cerevisiae)
OR

Add 2.5 x 10^{12} bacterial cells (Streptococcus lactis or thermophilus)

Ţ

100 g processed cereal mix with no sugar added

1

Adjust temperature to 30°C

1

Adjust pH to 4 with a neutralizing agent

Incubate at 30°C for 2.5 hr while mixing using a regular mixer equipped with an impeller and a shaft

1

Dry and bake at 250°C for 2.5 min

1

Add 0.5 g dry yeast extract

1

Add 2.5 g active dry yeast (Saccharomyces cerevisiae)

OR ·

Add 2.5 x 10^{12} bacterial cells (Streptococcus lactis or thermophilus)

1

100 g corn tortilla chip masa

1

Adjust temperature to 30°C

1

Adjust pH to 4 with a neutralizing agent

1

Incubate at 30°C for 2.5 hr while mixing using a regular mixer equipped with an impeller and a shaft

1

Dry and bake at 230°C for 20 sec then fry at 180° C for 2 min